

SALISBURY & CO

MAESTRO CUTLERY SET

Caring for your cutlery

Your stainless steel cutlery is highly resistant to stains, rust and wear. So long as proper care is taken, it should remain looking new and spotless for years to come.

Stainless steel cutlery can be used in the dishwasher, however we recommend taking the following steps to keep your cutlery looking pristine at all times:

- Rinse food off as soon as possible
- Do not leave unwashed for extended periods of time
- Remove cutlery from the dishwasher as soon as the wash cycle is complete and dry before storing
- If your set includes a steak knife with a Bakelite handle, we recommend you hand wash this item to protect the handle from the intense heat of a dishwasher
- Do not leave cutlery wet or soaking
- Do not use steel wool or abrasive cleaners as they may scratch the cutlery
- Do not leave cutlery to drip dry
- Use a tea towel or soft cloth to wipe dry before storing
- Do not wash stainless steel cutlery and silverware in the same compartment of your dishwasher as the silverware will be marked, which can be difficult to remove
- Use a stainless steel polish occasionally to remove rust or watermarks and to maintain the finish

25 year guarantee

This product is guaranteed to be free from defects for 25 years from the date of sale.

If you believe your product is defective, please contact the Kitchen Warehouse customer service team to make a claim by emailing customerservice@kitchenwarehouse.com.au or call 1800 332 934 between 9am and 9pm (AEST) Monday to Friday, 9am and 7pm Saturday and 10am and 7pm on Sunday.